

Verrine of panna cotta and caramelized pineapple with rosemary crumble - Virtual Workshop Version

Recipe for 2 portions

Description

It is a cream flavored with honey with caramelized pineapple and a crumble flavored with rosemary.

Note

The best for the crumble is to make the mixture the night before and let it dry, spread on a plate, overnight. Cooking is done only the next day. Caramelize the fruits according to the season, or replace them by red fruits during the summer.

Ingredients

For the panna cotta

- 80 Ml Milk
- 20 Gr Sugar
- 2 Gr Gelatin
- 45 Gr Plain yogurt 2%
- 50 Ml Cream 35%

For the caramelized pineapple

- 2 Slice(s) Pineapple
- 40 Gr Sugar
- 15 Gr Butter
- 1 Tbsp Lemon juice
- 1 Tsp Vanilla extract

For the rosemary crumble

- 60 Gr Flour
- 50 Gr Sugar
- 25 Gr Pecan nuts
- 1 Sprig(s) Rosemary
- 50 Gr Butter

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **350 F°**
- Resting time **120 mins**

Ingredients

Make sure you've weighed all recipes

Materials

1 cutting board, 1 large knife (chef), 1 small knife (office)

2 clean towels, the necessary to wash your work surface.

1 table bin (compost) + forks and tablespoons

1 bowl (or salad bowl) + 1 whisk + 1 plastic spatula (panna cotta)

1 mixing bowl (whipped cream) in the fridge

1 pan or 1 saucepan (caramelize the pineapple)

Verrines (Panna cotta)

1 mixer or 1 Robot coupe or Mixing bowl (crumble)

1 baking sheet with parchment paper

Preparation for the panna cotta

In a saucepan, boil the milk with sugar. Add rehydrated gelatin, mix well and refrigerate. Before the milk freezes, add the yogurt and mix well. Add the whipped cream and pour in glasses.

Preparation for the pineapple

Cut the pineapple into cubes of 2.5 cm x 2.5 cm (1 inch x 1 inch) and fry in a pan with the sugar and butter until caramelization. Finish cooking pineapple baked for 5 minutes at 350°F.

Preparation for the crumble

Place all ingredients in a bowl and add the butter cut into small cubes. Knead the dough by hand and once fine grains obtained during mixing, spread the mixture on a baking sheet lined with parchment paper. Bake about 12 minutes, stirring crumble every 4 minutes. Let cool.

To serve

Add pineapple cubes on the panna cotta and garnish with rosemary crumble.

Bon appétit!